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DB=DWPI; PLUR=YES; OP=ADJ

<u>L7</u>	l5 and l6	0	<u>L7</u>
<u>L6</u>	pasta or noodle	7057	<u>L6</u>
<u>L5</u>	nisin	357	<u>L5</u>

DB=USPT; PLUR=YES; OP=ADJ

<u>L4</u>	l3 and ((426/\$)!.CCLS.)	6	<u>L4</u>
<u>L3</u>	l1 and l2	6	<u>L3</u>
<u>L2</u>	pasta or noodle	4481	<u>L2</u>
<u>L1</u>	nisin	239	<u>L1</u>

END OF SEARCH HISTORY

3/9/8 (Item 3 from file: 53)
DIALOG(R)File 53:FOODLINE(R): Food Science & Technology
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00809874 FOODLINE ACCESSION NUMBER: 490666
Preservative for Chinese **noodle** and production of Chinese
noodles excellent in preservation quality.

Yajima M; Arai C; Endo N
PATENT ASSIGNEE: Asama Kasei KK; Nichiro Corp

PATENT: JP 10127239 A

APPLICATION COUNTRY: JP (DATE(S):19960906)

PRIORITY APPLICATION DATE: 19961028

NOTES: 10.5.98

X-REFERENCE: PASTA AND RICE

LANGUAGE: Japanese

SUMMARY LANGUAGE: English

DOCUMENT TYPE: Patent

FOODLINE UPDATE CODE: 19990415

ABSTRACT: Chinese **noodles** with high keeping quality are prepared by
adding and mixing 0.5-3%, preferably 1-2% by weight of a preservative
to the powdery raw material, such as wheat flour. The preservative
comprises a protein or peptide such as protamine, lysozyme, polylysine,
nisin or diplococcin, sodium citrate and glycine.

SECTION HEADING: CEREAL PRODUCTS

DESCRIPTORS: CEREAL PRODUCTS; IMPROVEMENT; JAPANESE PATENT;
NOODLES; **PASTA**; PATENT; PRESERVATIVES; QUALITY; SHELF
LIFE; STABILITY

00726758 96-12-p0137 SUBFILE: FSTA

Development and application of a bacteriocin-containing whey protein concentrate.

Ajao, A. B.; Dean, J. P.; Zottola, E. A.

United States of America, --Institute of Food Technologists ((1996 Annual Meeting))

Dep. of Food Sci. & Nutr., Univ. of Minnesota, St. Paul, MN 55108, USA
1996 , 1996 IFT annual meeting: book of abstracts, p. 31 ISSN 1082-1236

DOCUMENT TYPE: Abstract of presentation

LANGUAGE: English

A bacteriocin-containing whey protein concentrate powder (BC WPC) was developed as a method for bacteriocin incorporation into foods. Bacteriocin-producing lactic acid bacteria were propagated in sweet whey, and resulting fractions were spray dried. The WPC was added to coleslaw, **pasta** salad, potatoes au gratin and ice cream to give samples with LESS THAN OR EQUAL 1000 IU **nisin** g-1. Samples of these foods with and without WPC were also inoculated with *Listeria monocytogenes* V7 and monitored during storage at 4 and 10 DEGREE C (-18 DEGREE C for ice cream) for *Listeria* counts. An immediate reduction in listerial numbers was observed in samples with WPC, and numbers were consistently and significantly below those in control samples throughout the study. (From En summ. Further abstracts of presentations from this meeting are covered in electronic formats of the FSTA database and may be traced via the corporate authors (CA) field, under United States of America, Institute of Food Technologists (1996 Annual Meeting). See also FSTA (1996) 28 11A2.) (LJW)

DESCRIPTORS (HEADINGS): Bacteriocins; Whey; Protein concentrates

DESCRIPTORS: WHEY PROTEIN CONCENTRATES

GENERAL DESCRIPTORS: Antibiotics; Dairy products; Processed foods

SECTION HEADINGS: Milk & dairy products (SC=p)

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? s nisin
    S1      6467  NISIN
? s pasta? ? or noodle? ?
    38549  PASTA? ?
    9177   NOODLE? ?
    S2     43738  PASTA? ? OR NOODLE? ?
? s s1 and s2
    6467   S1
    43738  S2
    S3      14   S1 AND S2

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